

THE N/A DRINK REVIEW

EARL GRAY BITTER ORANGE

INGREDIENTS

- 1 Earl Gray tea bag
- pinch ground clove
- 1 Tbsp. honey
- 1 Tbsp. orange juice
- 1 Tbsp. lime juice
- ¼ tsp. cider vinegar

GARNISH: Dried orange slice

DIRECTIONS

1. Steep tea bag for 4 minutes in 4 oz. hot water. Remove tea bag & squeeze out any remaining water.
2. Add honey & clove and stir to dissolve. Chill mixture*.
3. Once thoroughly chilled, add remaining ingredients, stir then pour over a large ice cube in a bucket glass.

GARNISH: with dried orange slice

*to chill quickly, immerse vessel in an ice bath and stir to chill.

Difficulty: ★

YIELD: 1 Drink

